

#### CHERISH LIFE'S GOOD THINGS—FORGET THE REST

#### EVERY WOMAN'S OPPORTUNITY.

The Bulletin wants good home letters, good business letters; good help ful letters of any kind the mind may suggest. They should be in hand by Wedlesday of each week. Write on but one side of the paper. Address, SOCIAL CORNER, EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to fret; \$1.50 to second. \$1.00 to third. Award made the last Saturday in each month.

Egg Toast-Beat the eggs thorough

whole is soft, yellow mass; have ready in a flat dish the fried toast; heap the shirred eggs upon this and serve

Scalloped Eggs-Six eggs five spoon-

with soak bread crumbs; put upon these a layer of chopped ham with the onion and parsley set in the over cov-

ered until smoking hot; beat the eggs to a stiff froth, stir in the cream and a spoonful of melted butter; pour upon the ham; put the dish uncovered back

into the oven and bake until the eggs

Eggs Cooked in Maple Syrup-This

is a French recipe. Pour your syrup into the frying pan and heat real hot:

then drop an egg into it and cook it exactly the same as you would if drop-ping it in water, a dish of eggs cook-ed in this way for dessert not only tastes good, but looks tempting.

Egg Salad-Remove the yolks of six

Eggs in Tomato Cups-Select small,

sley and drop a fresh raw egg in each tomato; dust with salt and pepper; ar-

range in a buttered pan and place in

Dear Friends of the Social Corner:

MAPLE LEAF.

over some of the dish gravy.

in the leather does the work.

when it gets the best of us.

I hope none of the Cornerites lack

PATIENCE HAS BEEN IN POOR

HEALTH.

Dear Editor and Cornerites: 1 wish

to thank you for calendar and cards, which were beautiful. I was in too

FRANK

PATIENCE.

garnish with white egg rings.

serving season to taste,

toast. Serve at once.

before it hardens.

on lettuce leaves.

## SOCIAL CORNER POEM.

a buttered spider very hot; pour in; bake in a quick oven five minutes. Assume a Little Smile. When things have gone against you and you've felt a trifle wild, Have you hidden from your fellows be at the eggs thoroughly; put two tablespoons of butter into a saucepan; melt slowly, then pour in the eggs. Heat over a slow fire, stirring constantly; add a little salt. When hot spread on slices of nicely browned your discomfiture and smiled? Not a real honest smile, of course, but just a pleasant look-Such as you were ask'd to try on when you had your photo "took."

There's a world of consolation you may find when things go wrong If you wear a little smile while pass-ing through the busy throng, For the folks who chance to see you will return a real smile,

And you may forget your troubles if t's only for the while.

You are only one, remember; there are thousands falling down
All around you, quite exhausted, yet
how many of them frown?
They would have their fellows gladdened, spur them on another

They're God's heroes! Heed their precept and-assume a little smile! -Sent in by JIM.

## ANSWERS AND INQUIRIES.

HOPEFUL: Card received and mailed to Elizabeth.

CRIMSON RAMBLER: Cards re-ceived and forwarded as you desired. POINSETTIA: Thanks for splendid We know the Sisters will cor-welcome you and be glad to exchange souvenir cards. SARAH HANBY: We have to draw

the line on "original rhymes." "No admission" is a permanent placard for FRANK: Cards received and mailed

to the writers you indicated. B. B.-Please send in your full ad-

AUNT HESTER-Card received and to Brown Beauty.

#### A CHATTY LETTER FROM CRIM-SON RAMBLER.

Dear Editor and Social Corner Sisters: How are you after the awful wind and cold spell we had last week?

Aunt Abby: You are quite a Yankee at guessing. How you must have had to work to prepage dinner for so many; glad your roast goose tasted of form a paste; thin with vinegar; mix French dressing on the celery and white of eggs and over that pour the first time I ever plucked one. I plucked and ruleded plucked and plucked all day till I was nearly frantic and my fingers seemed to be all thumbs. Just let any of the Sisters or Brothers of The Corner that they won't be in a hurry to pluck an-other. Glad you had a nice time. erhaps I will some time when the veather is not so cold: would like to be able to see the tree, but don't think can this time, as I don't like to go much this severe weather. Your story was all right; much pleased to have the

call from Grace, the Minister's Daugh ter, Joan and Faye Verna; only wish it had been in reality. Sorry to hear you have been indisposed; but trust you are all right now. I wondered what had become of you; hardly what had become of you; hardly thought you were still scratching as the ground is frozen so hard. Quite an idea, that hot grate from the oven. Rural Delivery: I think all the members of our large family are with you the voting list. I think each ery one of us will try to help Editor, as indeed I for one think he does all in his power to make our Corner a success, for when you stop and give him a thought, see what a of his time we take in sending so my letters, packages and cards to addressed and mailed; then again what a trying ordeal it must be for him to select the best letters out for the prizes at the end of each month.

ow! Hope even at this late you't be too late for him to his new leaf. won't be Diana: Was glad to see another let-

ter from your pen; glad you feel well Rural Delivery: How was the story about the "Hayseed" Did it appear to you as it did to me I very often think of it: that last letter of

15th was short and sweet, but reached here in due time; everything is right new no more mistakes.

# CRIMSON RAMBLER.

# VARIOUS WAYS TO SERVE EGGS. Dear Editor and Corner Sisters: Here I am again after a week of slience. Biddy: You must have been very

filling for layer cake is fine; have often used it myself

Married and Happy: Shall be pleased to see your name in the paper Rosieleigh: Your little helps all

hould know are nice, because I I I have figure tried some of them myself.

Rural Delivery Am glad you think am a good friend to the horse, for certainly am: I would like to exchange cards with you very much. Crimson Rambler: Will send you a Crimson Rambler: Wil card in the near future.

Should like to receive cards from other sisters and will try to return the favor. I send a few tested recipes for oggs:

Soiled Eggs Slip the eggs off the spoon gently into boiling water; boil, for sofe eggs 2 minutes; for white ser ; minutes; for hard eggs 5 minutes;

of the writers for the Social Corner. No return is expected and there are no hard feelings if there is not an acknowledgement of them.

Interested Reader has received through the courtesy of the Editor cards forwarded to him from Ma, Bee, Janet, Crimson Rambler, Married and Happy, Glenwood, Azalea, Billie, Faye Verna, Aunt Abby, Betsy Bobbett, Diana, Rural Delivery, and others for which he returns thanks.

He received from Bee a very pretty postcard calendar, and from Ma a topostcard calendar, and from Ma a to-bacco pouch for himself and a straking-brilliant calendar for Mrs. I. R., all of which were impressed with the good of the donors and were much ap-

One Sister notices that a dozen were sent out, but my recollection is that about five dozen were mailed. No ob-ligation attaches to the recipients and the donor does not exact thanks. INTERESTED READER.

#### GOOD THINGS FROM SOUTHERN CALIFORNIA.

Sisters of the Social Corner: Mother Sisters of the Social Corner: Mother has been sending me weekly clippings from the news of Franklin. Yantic, Lebanon, Goshen and other neighboring towns, and also from The Social Corner, until now the whole of the little paper comes to me at Los Angeles regularly. I have enjoyed your hints and little stories, not only in an unpersonal way, but also because I know a few of you, having lived in that vicinity for fifteen years; and I am related to Great Grandma, who is my great-great aunt. great-great aunt.

I was very glad to learn this hint the when sewing the hooks and eyes on the placket of a dress or a skirt, place one at the very bottom, hook it, and one at the very bottom, book it, and implement press the hook down flat. It can never unhook and the placket will not tear down.

As a matter of economy we have found that a good substitute for Cream Shirred Eggs—Six eggs, three table-spoons gravy, enough fried toast to cover bottom of a flat dish; a very little grated cheese; a teaspoon butter; melt the butter in a frying pan; when hot break into this the eggs; stir in gravy and season; stir quickly and well up from the bottom until the whole is soft yellow mass, but a rand, when is soft yellow mass. of Wheat is Primrose Wheat. of wheat is Primrose Wheat.
For those growing, restless boys, and
some other people, if you pin the turnover part of the sheet securely down
with three safety pins it will not tear
and will keep blankets and quilts

clean.

To Make a Dustless Duster-Have you used the absorbent dusting cloths? They are simply dandy, but seem rather expensive to buy at a quarter apiece, and this is the way to make them at home: Take one yard or more of cheesecloth or any soft material. Soak thoroughly in equal parts of coal oil, oilve oil and vinegar. Hang on the line over night and it is then ready Scalloped Eggs—Six eggs five spoon-fuls minced ham, a little parsiey chop-ped, a very little minced onion, three spoonfuls of cream and one of melted butter. Season to taste: 1-4 cup of bread crumbs moistened with milk and a spoonful of melted butter: line bot-tom of a small deep dish, well buttered with, wask bread crumbs; put upon for use the next day. You can make several for the same price you would pay for a dustless duster. I am going to try making a dustless floor mop in the same solution.

To Make Chapped Hands Well-I used to be much humiliated by the worst chapped hands I ever saw, but since I have used equal parts of glycerine, bay rum, rose water, and a few drops of carbolic acid my hands have become like other folks. I have used it off and on for over two years. Also, it is fine after washing in hard water. In my first experiences of housekeepng my fingers were a sight—rough with diri, impressed deep. Now, I keep a did not ofte pint bottle by the sink handy and use with a gift. the mixture twice a day, or any time my hands feel dry after using our al-

Baked Eggs—Set into the oven a white platter large enough to hold the eggs to be cooked: when quite hot put into it a small piece of butter, and a tablespoon of cream; break each egg carefully in a saucer into the plaatter; sprinkly highly with penner and sale with you as they are here? Fine net ruffles or plaiting give winter dresses a summery touch, and there are lots of other ways to use it. I saw a coat sprinkle lightly with pepper and salt and bake for 4 or 5 minutes. collar of double net embroidered, which was very neat. Another new idea w Egg and Beet Salad-Hard boiled a pleated strip of net about five inches wide and a yard long, I should guess, eggs and beets quartered and arrange with a narrow strip of fur along the center. This extended around the neck and down the front almost to the waist line. Velvet could be substitut-ed for the fur.

My letters from home tell of cold to form a paste; thin with vinegar; weather, and almost make me shiver mix French dressing on the celery for you. Here in the beginning of our for you. Here, in the beginning of our coldest month, we are having ideal having ideal have not had any for a good many days, sunny and neither too cool nor

too warm. New Year's we went to the Tournshard boiled eggs leaving the whites in rings; much the yolks and add an equal amount of cold cooked ham, yeal ment of Roses at Pasadena, a beauti ful millionaire suburb, this year more radiant, smiling and ample than ever. Three miles of radiant spectacle cap-tivated 150,000 people.

or lamb, cut in small pieces; moisten with French dressing, add one ten-spoon of chopped chives; shape into balls and arrange on bed of lettuce; Arrayed in white and gold and royal purple, sat the king and queen on a golden throne raised above a bower. Egg Sauce—One egg, one cup of su-gar, well beaten with the egg; one-half cup of boiling water; just before of roses and gilded palm branches, surrounded by a brilliant court. The attending pages were attend in cos-tumes of rose and gold. At the front of the float were the six ladies in firm, ripe tomatoes, cut piece from stem end and scoop out seeds and soft waiting, in rose colored costumes trial med with white ermine. The toy down and drain awhile; then sprinkle with pepper and finely chopped parharpist, playing on a great golden harp was seated at the foot of the throne. Four dapple gray horses, with harness

trimmed with gilded fringes of palm leaves, drew the royal float. In the Children's Paradise fifty little a hot oven until eggs are set; serve each tomato on a slice of buttered toast, or pat of fried mush, and pour children played amid masses of smi-lax and pink flowers of every kind. Little tennis girls, tossing flowers from their raquets, Maypole girls in a world of pink roses and pink ribbons, peek-aboo girls lookieg so cute through round holes in the lattice where roses clambered, and little tots high and low HELPS AND HINTS FROM FRANK.

Since my last letter winter has crept in pon us and made ice rapiddly, and on see-saws. The Hawaiian musicians, singing na in your us and made ice rapidus, or several days were too cold for man or beast to work out of doors. The milk-birches and oak wood make a tive songs to the accompaniment of their strange instruments, rode in a float covered in smilax and yellow pampus plumes, while bright red leaves beast to work out of doors. The milk-white birches and oak wood make a warm fire but none too hot for the weather; but that high winds cannot weather; but that high winds cannot

the prizes at the end of each month.
Let us all give three rousing cheers for the Editor, and the Social Corner family, may they all live long and be happing, may they all live long and be happing, may the Editor don't have time to feel lonely or blue.

Warm me.

Weather: but that high winds cannot last forever is a happy thought.

The year 1914 excels years gone by in this—they are of the dead past, and it is of the living present, and will through our Social Corner bring forth much that is good.

Warm me.

High school boys, acting the part of flowers on a pole across the shoulthrough our Social Corner bring forth much that is good.

Then came one of the principal.

High school boys, acting the part of flowers on a pole across the shoulthrough our Social Corner bring forth much that is good. much that is good.

In case of severe cuts, such as may happen in the woods to choppers, get a piece of sole leather such as is used for shoe taps and scrape the raw side and bind on the wound, and it will stop the bleeding. I think I have twice saved life by this method—the tanning in the leather does the work.

of all—the girls in the jinglishas. It was just a bit of the fashion and beauty of Tokio passing—girls in robes of the Flowery Kingdom of the Orient, set amidst the flowery kingdom of the Gedent. The wheels were circles of flowers, the cute little backs of the 'rikshas were lost in green, or purple, or pink.

Put a handful of salt in your rinsing. The most beautiful floral exhibit is water and the clothes on the line will; the pageant, entered by a Mrs. Me A teaspoon of blue-black ink, or so called writing fluid, will get the color in fabrics of questionable permanence a perfect piece. The other bird repin the wash, and they will ever after resentations were a uwan and a big be permanent.

American eagle. The latter was made of plam leaves and entered by the Jap-anese association. It showed consid-erable spirit of Americanism. Fire is a good servant in such weather: but hard to master

Musical bands at intervals passed to rest our eager eyes, and Old Sol knew we could see better without his shine nd graciously stayed behind a cloud. If any of you would like cards from unny California, I will gladly ex-

time scenes.
Wishing all the sisters a Happy New Year, I close.

# POINSETTIA.

WAYS. TO UTILIZE LEFT-OVERS.

A bit of chicken contains on two, a little celety and salad dressing makes a most appetizing salad most appetizing salad over the contains of the contains and the celety and salad dressing makes a most appetizing salad. The sisters I owe letters to should be patient a little longer. As soon as I feel able to write I will answer all their kind letters.

Dear Editor and Sisters: I have been very busy entertaining and getting ready for the holidays, so have not written for some time, but have taken time each week to read the Social Corner. But glad to me each week to read the Social Corner.

ner. Am glad to see so many new writers. Hope there will be more, What cold weather we are having, especially the past week.

I thought the calcular of Norwich through the calcular of Norwich was fine. I have quite a few friends she mentioned t know that I fey bet. A WORD FROM INTERESTED

READER.

Reader degs a minutes; for where deggs minutes; for hard eggs and two small add to this one large of two small add to

# THE DEACON'S PRESENT TO MATILDA

By B. B.

It was one of those mornings when everything goes back end foremost. I set out to do some cooking and began with a cake. The kind of cake I was making required that the whites of the eggs should be beaten separately. I had just turned the egg beater twice when it broke. I tried to mend it, but could not, so I took a fork and went at those eggs with a will which a fork, but I beat and I beat, first with a fork, but I beat and I beat, first with a fork, then with a knife, until I thought my arm would drop off, but I kept on beating and saying to myself: "If at first you don't succeed, try, try again."

I had been beating on the whites of those eggs steady for one-half hour, and they were no nearer stiff than they were when I began, when I heard someone at the door.

I sat the dish with the eggs in it down and dropped the fork and started for the door, trying to look pleasant,

those eggs steady for one-half hour, and they were no nearer stiff than they were when I began, when I heard someone at the door.

I sat the dish with the eggs in it down and dropped the fork and started for the door, trying to look pleasant, and when I opened the door and saw one of those agents who are always happening along at the wrong time, I mearly lost my temper and I said "Good morning!" not very pleasant.

The agent said "Good morning, madam, can I sell—"
"No, you cannot sell me sny eye glasses today, or any other day, either. There was an agent here last week trying to sell me eyeglasses and if you will believe me he tried to make me think I could not see anything; but I gave him to understand I could see just as good as I ever could, and if I couldn't I had not forget how to talk, and he had better be moving."

"Books! How dare you try sell me began with "No, no, madam, I am not selling eyeglasses or b—"
"Books! We take The Norwich and how have the word 'saint' and thought it was a real good reading in that paper for any books. We take The Norwich Bulletin, and there is enough good reading in that paper for any sensible woman to read. I would give more for one Sturday's Bulletin, than I would give for all the books you have in that suit case. For instance, there is the Social Corner! When you read that you know that you are reading about folks who are real, and not some make believes; and The Kam Who Talks, and The Idder writes, some good stories; and we get it all for two cents. Then I bet you have'n to plone the proper of the street of the street way on have in that suit case. For instance, there is the Social Corner! When you read that you know that you are reading about folks who are real, and not some make believes; and The Kam Who Talks, and The Idder writes, some good stories; and we get it all for two cents. Then I bet you have'n the proper of the proper

Man Who Talks, and The Idler writes some good stories; and we get it all for two cents. Then I bet you haven't got one book in that suit case you would sell for less than fifty cents.

"Say, if you are the same man who was along last week selling books you had better keep away from Deacon Smith's, over there. I went over to call on the deacon's wife one day last week, it being her birthday annilast week, it being her birthday anniversary. She and I sat there with our sewing. I always take my work right

sewing: I always take my work right said so in the first place, instead of keeping me here for one half hour trying to find out what you were selling? Yes, I will take an egg beater, but the next house you stop at you had better speak when you get there and not try to make them think you are selling eyeglasses, books and every other thing before you let them know you are only selling egg beaters."

I took an egg beater and the agent words I never sook and read a few went down the seconds."

"Man, alive! why couldn't you have said so in the first place, instead of keeping me here for one half hour trying to find out what you were selling? Yes, I will take an egg beater, but the next house you stop at you had better speak when you get there and not try to make them think you are selling eyeglasses, books and every other thing before you let them know you are only selling egg beaters."

I took an egg beater and the agent went down the sewing and talking when in walked the deawith a gift. It was a book, but when the mixture twice a day, or any time my hands feel dry after using our alcall laden water, and they are soft and clean now.

Are the pretty net fischus popular with you as they are here? Fine net with your solutions and read a few went down the path, saying to himself: "When a woman once gets to talking, it is hard to get a word in edgeways." But I am sure I had said nothing to make him say that about me.

"How dare that man buy such a book for me to read!"

By B. B.

you for having me ride out in such state, especially on a load of good things. That was the first ride I have

had in a team for a great many years.

would have liked to have eaten some of those scallops you wrote about-

Polly Wintergreen: What has

fore nice ones to send in Arrawanna: Where are you? Hope

when you get your husband cooked enough you will write another letter to the Social Corner. How long does it take to cook them? Please let us

To Utilize Left-Overs-There are many people who balk at the thought of eating left-over food. Their idea of hash is the limit of their culinary knowledge. Now, hash is a homely old

dish of our grandmothers' and is not to be despised. "There is hash and hash, out of all whooping," as Shake-

The careless, improvident person is wasteful of small bits of food and veg-

etables which if carefully combined

make attractive dishes. Even a dish for one is better saved than wasted.

used as a flavor for soup stock.

Knowing how to utilize left-overs is a science in itself, and will help out

many a housewife when unexpected company arrives. Left-over mashed notate may be made into potate puffe

for croquettes or simply saute in a lit-ile butter after making them into flat

A delicious cream of polato soup may be prepared with a cupful of mashed polato. Boiled polatoes may

e hashed, browned or ercamed. Every bone left from the steaks or

other cuts of meat may be utilized in

soup stocks. Sauces and many dishes are so much better flavored if made from stock rather than water.

bits to serve and place it with a layer

tatoes are tender. Sesson every layer before adding the tomatoes. Chicken or any kind of mest may be

OVERWORKED FADS.

FAT CONTRIBUTOR

a little stock in a casserole. Co

served this way and the addition

A most appetizing dish may be made a little left-over steak. Cut it in

Here are a few ways:

roast eggs, as the old saying is; but I don't believe anyone was ever injured yet by sleeping in a room warm enough to be comfortable without feel-

ing chilly.

This is a nation that runs to ex-My rides are all in cars or autos. Sorry tremes and having somehow got the idea that it is necessary to health to freeze themselves half to death they will try to sleep in a snowbank, so to speak; and probably in a few years that will be forgotten and some other but me. Hopeful—Thanks for remembering me in your story. I see you wonder if I am fat, or is it just a name I have. Think you would be surprised if you saw me. Be it fat or slim propose to be comfortable whenever

There are times enough in the lives most of us when we can't take quinine, or think we can't, which amounts to the same thing. Perhaps come of you?; have not seen a letter from you since you sent in the nice Apple Sauce recipe. Haven't you some we take too much at once, which will affect the head. Take small doses.

IOLA.

## TESTED RECIPES FOR HOME-MADE BREADS.

Dear Editor of the Social Corner: Herewith I send a few odd recipes:

Brown Bread—Two cups of sour milk, 2-3 cup of molasses, 2 teaspoons soda, 2 tablespoons melted butter, 4 cups graham flour or 2 cups of white and 2 cups of graham, 1 cup of raisins. speare says, but well made hash is both palatable and wholesome. Nut Bread-Four cups of flour 1-2

cup of sugar, 2 cups of milk, 2 eggs, 4 tablespoons of baking powder, 1 tea-spoon salt, 1 cup chopped nuts. Beat well; let rise 20 minutes and bake 3-4 of an hour in a slow oven.

In one family where there is nothing wasted and there are small dishes of Johnny Cake-One cup flour, 1-2 cup food left they are combined in tasty small dishes and placed on a tray where each member of the family may choose which he likes best, or they corn meal, 1-2 cup sugar, 1-2 teaspoor salt, 2 level teaspoons baking powder ating powder, a legg, I tablespoon melted butter. Mix all dry ingredients, beat egg, add milk and put in dry ingredients, beat egg, add milk and put in dry ingredients, beat well and add melted butter. Beat well again and bake in muffir the control of the contr may take turns in having the first and a few pieces of nuts and a table-spoon of salad dressing will make a nice dish of salad for one. fin tins, or shallow pan, for 20 minutes

Buns-Soak 1 yeast cake in 2 cups water from noon until evening, then add 1 cup warm water, 1 cup sugar and half cup lard; make into a sponge; A tablespoon of chicken in a dish of rice will flavor the whole dish and make a pleasant change let raise over night and mix in the The coarser stalks of celery, which are not nice enough to use on the table, may be cooked until tender and morning to a stiff dough and let raise and mold in the tins, and mold in the tins, Eee: I do not live in Westerly and served in a white sauce on toast, or

I never was there. What has become of Witch Hazel? ELLA OF CANTERBURY.

#### WHY WITCH HAZEL HASN'T BEEN HEARD FROM.

Dear Social Corner Members: I wish express thanks for eards and calwhich I received. beautiful. I have had the rhoumatirm in my hands so had I could not write. Can only use them a little. I have 53 letters to answer, as well as a couple of dozen Christmas cards to acknowledge, and many beautiful presents from dear friends far away to ac-knowledge, but cannot write, and haven't any one to write for me

potatoes sprinkled with onion and all many blesisngs and much happi-

#### WITCH HAZEL. WHOLESOME DISHES.

Dear Editor and Social Corner Sisfew peas sprinkled over the too makes a most tasty and also pretty dish. A bit of chicken combined with rold ters, I wonder if any of you have tried my way of cooking.

Steak and Spaghetti Cur o Steak and Spagnetti Cul one-liar pound of round steak into small bits and put it in a frying nan with a spoonful of butter and an onion minced. Fry until the onion is a good brown in color, then add a can of tomato soup and boil for fifteen min-utes in salted water. Cook all torether for ten minutes more and season to taste with salt and paprika.

Spaghetti Fry three slices of sall port antil erose can in tittle dies, and add to this one large or two small onlone. When these are tender and

from burning. Then to a well beaten egg add about one-half cup of vine-gar and turn onto cabbage which has been set back on stove. Mix thorough-

Finnan Haddie-Get a nice, frest thick finnan haddle and with a sharp knife cut the fins clean off. Heat the skin a few minutes before the fire so it can be removed easily: cut up in good sized pieces and boil five min-utes; then dish on a platter with small pieces of butter on each piece and place in oven for five minutes and

serve.

Here are two recipes which great, great-grandmother used many years

Cream Pie—Take a large cup of sweet cream, add to it the beaten white of an egg, and sweeten to taste, Bake between two crusts. This is excellent

Beet What is it?-Take an even Beet What is it?—Take an even amount of cooked beets and potatoes, cut in dice, put in granife atew pan and pour over it cream or rich mill: effough to cover; season with salt and pepper. If milk is used instead of cream add a lump of butter; cook all together and serve.

Grace: I want to thank you for the lovely Christmas card. You spoke of eating watermelons in a garden once with me. Did we ever eat grapes together? How about green corn?

Theoda: Thanks for Christmas pos Theoda: Thanks for Christmas pos-tal. It was so kind of you to think of me. I often think of you and won-der when we will meet again. Great Grandma: Am glad you liked the pudding and sauce made from my recipe. I also had some of it for my Caristmas dispers. Christmas dinner. Social Corner Puss: Your story was

fine. I recognized you at once when I read it. Are you as busy as ever? Elizabeth: Thanks for card. The view was very famillar,
Marget: Where are you? Aren't you coming again? Also begin to feel anxious as I have not received a letter for so long. Here you are not sick.

for so long. Hope you are not sick. Polly Wintergreen: What has become of you? Am afraid you have been working too hard.

Arrawanna: Someone has said that they feared you had cooked your husband to death, as you never ap-

peared again after sending the re-cipe How to Cook Husbands; but I had no fears about it, for I knew if he was cooked after that recipe he would come out all right, Gertrude: Will write later, Was

much surprised when I received your letter speaking of scallops. I couldn't think what you meant but it was made plain the following Wednesday when I

plain the following Wednesday when I received my paper.

Married and Happy: I suppose you are at your home before this, and hope you are improving fast. I wish you and all the members of the Social Corner a very Happy New Year.

LICENSTIT. HOPEFUL.

## RECIPES FROM AUNT HESTER.

Dear Editor and Social Corner Sisters: After being idle for a long while will try and write you a few lines. I have been busy most of the time, have just found time to write. Hope this cold weather finds all of our Editor enjoying good health and happy days. At present I am just getting over a hard cold which will soon be gone,

I hope Crimson Rambler: I am glad to note by your letter you are probably like myself were busy most of the time so

could not write. Snowball: I tried your recipes for molasses candy as given in the So-cial Corner page for December 20 and liked it very much. Have kept the recipe for further use. Brown Beauty: Many thanks for

pretty post card you sent. Am going to try your recipe for suet pudding. Maine Lover: Your story for our Social Corner was just fine. Please write another. Is it very cold up where you are? It has been cold down here

for a few days. Ella of Canterbury: I am going to try your recipe for chocolate sauce some time before long. Will let you letters.

know how it tastes. Chatter Box: W ong day. Please write us a line.

Biddy: How are you this cold wind before the Dawn can be obtained. Have wanted it for some time—have

cut corn, either boiled or raw may be used, add one cup of milk, two teaspoons of baking powder, and enough flour to make a thick batter and one egg, beat together and fry in hot fat to rich brown color.

Cream Sponge Cake: Beat up two cups of sugar with four eggs for twenty minutes, then stir in two sug of flour, two teaspoons of baking powder and one cup of milk, a teaspoon of lemon. Pour the beaten mixture into cake tins greased with lard and bake 15 to 25 minutes in medium hot

I will bid you good bye with best

AUNT HESTER.

## JOSIAH ADDRESSES GRANDPA GRUMPUS.

Dear Cornerites: Once upon a time, without much excuse. I wrote a let-ter to the Social Corner. As I never heard any complaint from it I venture As I am old fashioned in my writ-

ing and spelling. I am having this re-written for me in the style of today. My attention was attracted to an Article in The Corner, by Grandpa Grumpus of Bean Hill. After reading his quaint remarks I concluded that he had sworn of from tobaccousing at New Years and hadn't yet added to be the bin new conditions. insted himself to his new conditions, or else having no Samantha to watch ave strayed out in the cold and ught a grouch.

Now Grampy as we are ceiting old; don't it seem the part of wisdom to online our criticisms to those things that do harm. At I get along in years I rather like the thought of one one around who will see to it that I con't run one unrecessary risk of pneumonia or rickets Summing it all up Grampa's chief

cause of complaints is that Josiah is exempt from the provisions of said act. chought esshess and is the mire of the way you act in public.

Would you be proud to be fold that your mother flirted with strangers in discussed should be use public.

(Continued on December 1)

distance should be as purely as the assumption of his freedom from the weakness of his few in noneral. Here of this letter to offset the effect of So doving draught Josh he from his

pedestal to a price along ide bims if, may we have hope that Joshib may be a lowed to return to the even tends of whether bossed, led or drove as the white may ike Sam from the less of the 19 and of the 19 will also up and tall "Grampa" He sed. JOSLAH.

# WAYS TO COOK APPLES.

Dear Sisters of the Social Corner; cook potators I should not be surprised if there were a half hundred
wars to cook applet. In the cities
good ealing apples tool thore than
oranges but in the country-home
they are cheap and woodesome.
I shall venture to roll the farners
were a few ways to cook good apmines a few ways to cook good ap-Since there are a hundred ways to cook potators I should not be sur-

# After Sickness OPERATION

It is a pathetic mistake to accept drugs or alcoholic mixtures when nature craves nourishment to repair the wasted body and restore the vigor of health.

FOR FORTY YEARS the best physicians have relied on the who SCOTT'S EMULSION which is totally free from alcohol or opiates.

Scott's Emulsion sharpens the appetite—renews blood—nourishes nerves strengthens bones and restores the courage of her

Soorre Emulsion sets in action

five minutes with three or four slices lemon peel. Put the apples in this and as soon as they boil, push them to the back of the stove or put them over a very low heat and let them simmer gently, uncover until they are transparent and tender. Don't cook them too long and don't cover them, or else they will become mushy, like apple sauce. Chili and serve with

Stuffed Apples-Cut off the tops of as possible of the inside, leaving a firm wall. Stuff the cavities with a mixture of chopped raisins, wainut and almond meats, blanched, and cinerate oven. Serve hot with

Apple Fritters-Remove the cores and skin from some tart, firm ap-ples and cut in slices almost half an inch thick. Sprinkle them with lemon juice and then with powdered sugar. Cover them with a piece of cheese-cloth for half an hour and then drain. Dip each plece in fritter batter, rather stiff, so that it covers all the apple. Sprinkle with powdered sugar and

Apple Sausage—Cut some apples in half and put each half, after the core has been removed on a little cake of sausage meat. Cook slowly for fifteen minutes and then turn the halves of apple and the cakes of sausage over. Cook slowly for fitteen minutes more.

I think some of the Sisters will find something palatable in these recipes. Try the one which most impresses HANNAH WHO.

Willimantic.

AUNT JUDY'S PUDDING.

Dear Sisters of the Corner:-I come Bee: I have seen aluminum paint used on stove pipes, which looked very nice at first, but soon grew dingy— scaled off and was very unsatisfactory. I would advise you to inquire of some one who has used it before trying it. Have any of the sisters ever tried white oil cloth, instead of paper in their kitchens and pantries? It is pasted and hung as paper, and said to be very nice and durable. I am thinking of using it, but would like to

know if it is really practical

Maine Lover: Thank you for your Chatter Box: Where art thou? kind offer. Would like the books very Haven't heard from you for many a long day. Please write us a line.

Jill: Will you kindly tell where The

Have you found out who that was you never seen it advertised.

mistook for me at the Social Corner | Will send a pudding we like very Here are two recipes which I think re very good:

Corn Fritters: Take one cupful of ut corn, either boiled or raw may be liquids, and bake two hours or more in rather slow oven, stirring twice the first hour; serve with cream. This is

easily made, inexpensive, and can be eaten by those who cannot eat pud-dings made of Indian meal. AUNT JUDY. two sup SCHOOLGIRLS OF TODAY MOTH-ERS AND TEACHERS OF

> NEAR FUTURE. A few weeks ago I rede in the car with several girls, who from their loud dress and manner I took to be actresses (and I think I was right), but the same day I got into a car with a party of girls whom from their ac-tions I thought to have escaped from a lunatic asylum, yet I was told they were high school pupils. Now, my dear girls, your fan was innocent and your "college yell" sounds folly in the proper place—the play grounds, but on the cars every day you meet people who may come into your lives and only know you as they saw you on the but the same day I got into a car with only know you as they saw you on the cars. You may want a situation as reacher and the person asked for a

commend say:
I only know what I saw of her on the cars. She was not the girl I want my daughter to be.";
You may have a daughter of your own in the future and something unsind may be said of her. Some friend may defend her and another person

remark: "She may be all right, but her mother was loud and noisy in public, and very familiar with the men on the car in her school days."

And, my dears, I wish you could hear the remarks those same men make over the slang words and sentences you say to them, which are just bright with words with little or no meaning to you, but which have a meaning to men of the

different meaning to men of the Strangers will judge you by what they see and hear, not by your family or by your marks at school, and often not by your true character; but, by

# IF YOU ARE A

lose your job. Every line of business is closing its doors to "Drinking" men, it may be your turn next. By the aid of ORRINE thousands of men have been restored to lives of sobriety and industry.

We are so sure that ORRINE will benefit you that we say to you that if after a trial you fail to get any benefit